

ferrano
KitchenExpress FP32

USER
MANUAL




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SAFETY PRECAUTIONS

Please carefully read these safety precautions before using this product. This explains the instructions to be observed in order to prevent any injury to oneself or other persons using this product and to prevent damages to property arising from use of the product.

The extent of hazards or the damages arising from incorrect handling are preceded by the following symbols.


**WARNING**

This includes the risks that can lead to death or serious injury.


**CAUTION**

This includes the risks that can lead to minor injury and damage to property.


Instructions to be observed are preceded by the following symbols.








Be sure not to do.








Be sure to follow instructions.

 WARNING	
GENERAL	Only use this appliance for its intended domestic use and similar applications.
	This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they are being supervised or have been given instructions concerning use of the appliance by a person responsible for their safety.
	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
	Ensure that the appliance is switched off before removing the container from the main unit.
	Switch off the appliance and disconnect from power supply before changing accessories or touching parts that move while in use.
	Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.

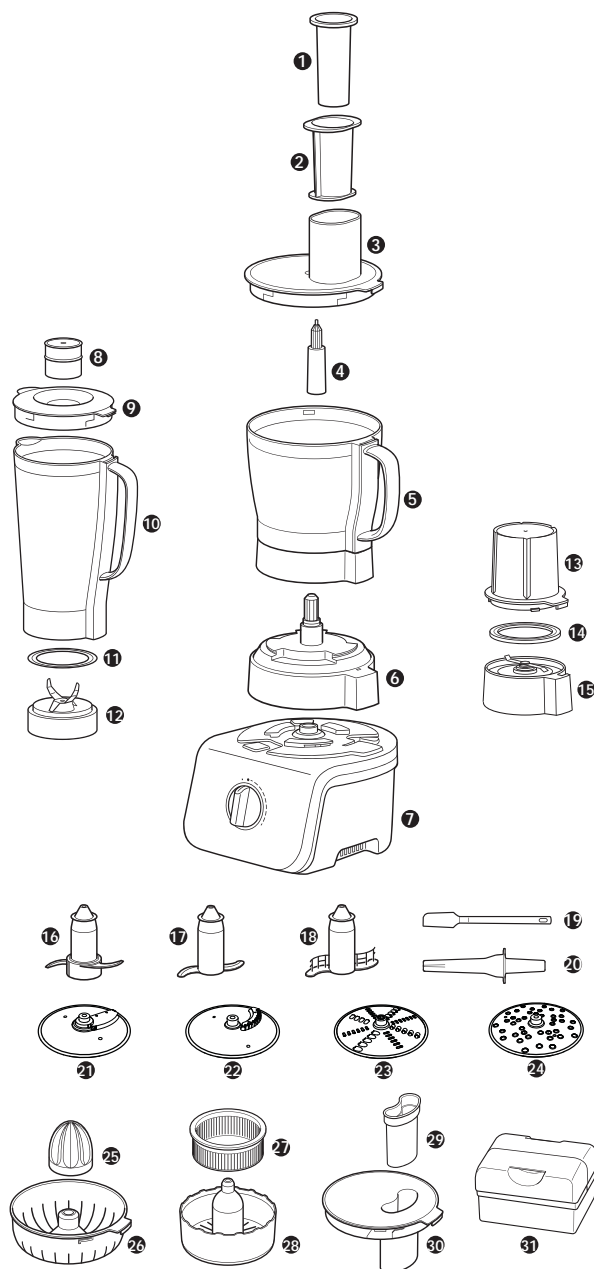
SAFETY PRECAUTIONS

 WARNING		
TO PREVENT FIRE		Do not scratch, pull, or tamper with the power supply plug or cord.
		Do not exceed the rated alternate voltage of the appliance or overload the electrical circuit.
		Do not wind the cord around main body or do not use the cord in a bundled state.
		Wipe off dust accumulated on the power supply plug with a damp cloth.
		Stop using the product immediately in case of any abnormality (e.g. burning smell, smoke, overheating of appliance body) and disconnect the power supply plug. Unplug the appliance when not in use.
TO PREVENT ELECTRIC SHOCKS AND INJURIES		Do not handle power supply plug with wet hands.
		Do not insert fingers into inlet of the cap or cover while product is in use.
		Do not rinse main appliance body and food processor base under the tap, or immerse them in water or any other fluid.
		Do not use the appliance near fire or in places where it can come into contact with water. Do not use the appliance near flammable items such as carpet, vinyl, dishcloths and towels.
		Do not disassemble or remodel the product. If there is water on the power supply plug, wipe dry before inserting into power socket.

SAFETY PRECAUTIONS

 CAUTION		
TO PREVENT INJURY		Do not operate product on unstable surfaces.
		Do not move the product during operation.
		Do not open the cover or the cap until the blade or disc has stopped rotating.
		Do not touch the sharp edge of the blade or disc.
		Do not operate the safety switch except when the bottle and cover are properly attached (do not push the safety switch with chopstick / screwdriver/ toothpick).
		Do not use this product for material other than foodstuff.
		This product is not intended for use by children or inexperienced persons. Ensure that the product is used and stored out of reach of young children.
		To transport the product, hold the base of the main body with both hands.
		Disconnect the power cord before putting on or taking off the bottle or blade.
		During operation, push down on the cover to prevent the appliance from shifting or toppling.
		Use the spatula provided to extract cooked food.
		Always remove the blades or discs before emptying the container of its contents.
		Never use your fingers to push food down the feed tube. Always use the pushers provided.
		Be careful if hot liquid is poured into the food processor or blender. The liquid may be ejected from the appliance due to sudden steaming.
TO PREVENT SHORT CIRCUIT OR ACCIDENT		Do not use power supply plug or cord if damaged or plug socket connection is loose.
		Avoid rapid heating or cooling.
		Do not process ingredients exceeding 40°C.
		Do not fill the jug beyond the marking indicated "MAX".
		Do not heat the jug or other parts in microwave or oven.
		Do not rinse the jug or containers with water exceeding 40°C.
		Do not switch on the appliance when the container or jug is empty.
		Do not insert objects besides foodstuff into the appliance while it is in operation.
		Avoid storing the product in places
		<ul style="list-style-type: none"> • near fire. • high above ground. • exposed to direct sunlight. • with high humidity.
		Do not soak the blender and mill blades. Wash after use and air dry.
		Fully insert the power plug into the socket before operating the appliance.
		Unplug the power cord from the socket by pulling out the plug and not the cord.
		Ensure silicone seal is inserted into blender/grinder base before operating the appliance.
		Do not blend very large ice cubes.
		Observe the recommended amount of time for each operation. Keep a 3-minute interval before repeating operation.
		Do not operate the appliance beyond the recommended timing.
		Do not subject the main body and components to strong impact or pressure.
		Do not clean main body in dish washer.

PRODUCT PARTS



- ❶ Pusher (A)
- ❷ Pusher (B)
- ❸ Food Processor Lid
- ❹ Extension Shaft
- ❺ Food Processor Jug
- ❻ Food Processor Gear Box
- ❼ Main Body
- ❽ Blender Cup
- ❾ Blender Lid
- ❿ Blender Jug
- ⓫ Blender Silicon Seal
- ⓬ Blender Base
- ⓭ Grinder Cup
- ⓮ Grinder Silicon Seal
- ⓯ Grinder Base

BLADE/SPATULA/TAMPER

- ⓫ Knife Blade
- ⓭ Dough Blade
- ⓮ Whipping Blade
- ⓯ Spatula
- ⓰ Tamper

DISC SET

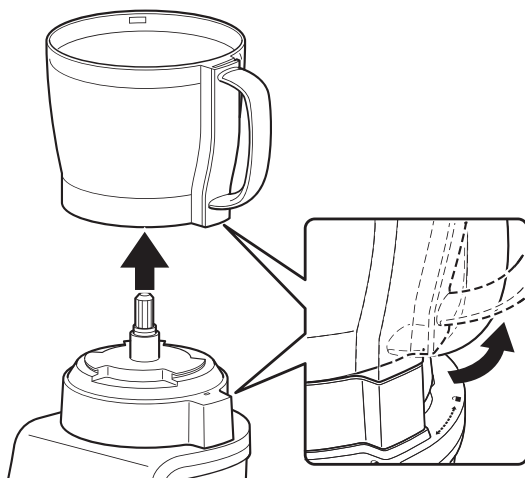
- ❶ Adjustable Blade Disc
- ❷ Vegetable Stick/Julienne Disc
- ❸ Shredding Disc (reversible)
- ❹ Grating Disc

JUICE SET

- ❶ Citrus Blade
- ❷ Citrus Filter
- ❸ Juicer Filter
- ❹ Juicer Cup
- ❺ Juicer Pusher
- ❻ Juicer Lid
- ❼ Accessory Box

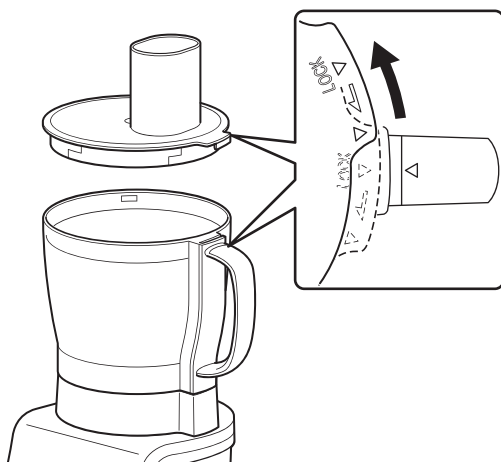
CLEANING INSTRUCTIONS

HOW TO REMOVE EACH PART



Food Processor Gear Box and Food Processor Jug.

Remove the Food Processor Jug by turning in the direction of the arrow mark, as shown in picture.

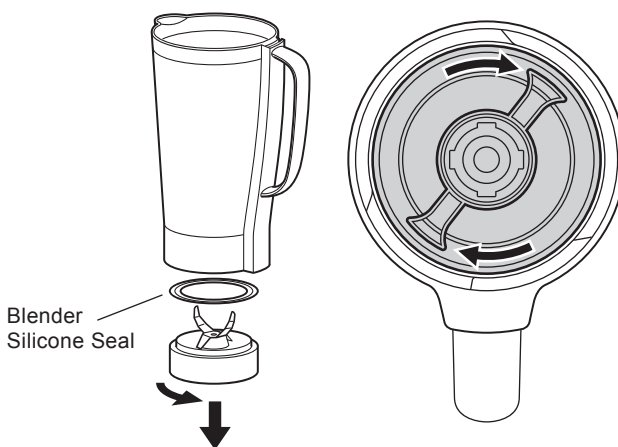


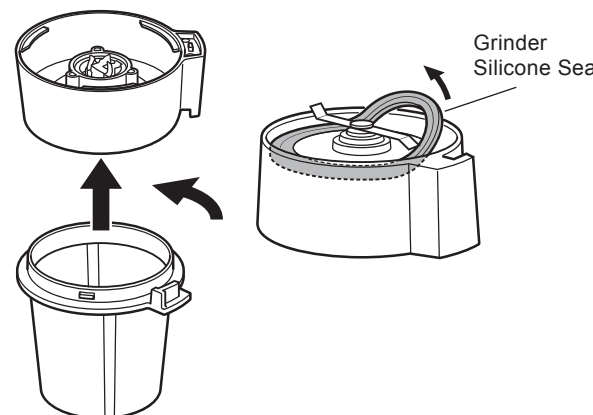
Food Processor Jug and Food Processor Lid (Blender Lid/Juicer Lid).

Remove the Lid by turning in the direction of the arrow mark, as shown in picture.

CLEANING INSTRUCTIONS

HOW TO REMOVE EACH PART

 <p>Blender Silicone Seal</p>	<p>Blender Jug and Blender Base.</p> <p>The Blender Base has the Blender Silicone Seal inserted at the bottom. If you want to wash the Blender Silicone Seal, take the Blender Base out by pushing it up while turning it in the direction of the arrow mark, as shown in picture.</p>
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 <p>Grinder Silicone Seal</p>	<p>Grinder Base and Grinder Cup.</p> <p>Turn the Grinder Cup upside down and remove the Grinder Base by turning it in the direction of the arrow mark, as shown in picture. The Grinder Cup has the Grinder Silicone Seal inserted at the bottom. If you want to wash the Grinder Silicone Seal, remove it by using a toothpick.</p>
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CLEANING INSTRUCTIONS

HOW TO WASH EACH PART

Some parts of the product cannot be rinsed or immersed in fluid. Please refer to the table below for more details on how to clean each part.

Parts	Rinsing	Soaking	Dish Washer	How To Wash
Main Body	×	×	×	Wipe with a damp cloth.
Food Processor Gear Box	×	×	×	
Blender Jug	○	×	×	Use soft sponge and diluted dishwashing detergent (neutral).
Grinder Base	○	×	×	
Blade / Spatula	○	○	○	
Disc set	○	○	○	
Juicer set	○	○	○	

- The cutting edge of the blade and the disc set is very sharp; wash them with a brush and avoid directly touching the blades and discs.
- If the Blender and Grinder blades are soaked, water may penetrate the internal parts of the blender and grinder blades, causing damage.
- Remove the blender and grinder silicone seals before washing. Return them to their original position after washing.



CAUTION

- Unplug and allow the appliance to cool down before cleaning. Parts may be hot due to continuous operation.
- Do not use the nylon (hard) surface of the sponge, scrubbing brushes, and/or chemical-treated cloths for cleaning. These may damage the product parts.
- Do not use benzene, thinner, alcohol, cleanser or other bleaching agents. These may cause damage or discolouration.
- Do not clean the product in a dishwasher and/or dryer, or with water exceeding 40°C. Doing so may cause damage and deformation.
- Do not perform ultraviolet sterilisation. This may cause discolouration or deformation.

CLEANING INSTRUCTIONS

HOW TO WASH EACH PART

Cleaning the Blender.



If you have difficulty removing stains from the Blender Jug, please follow the cleaning instructions below:




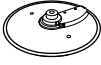




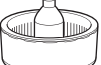
- 1** Put a few drops of dishwashing liquid and half a cup of water into the Blender Jug.
- 2** Place the Blender Jug on the Main Body and cover it with Blender Lid and Cap.
- 3** Operate for about 30 seconds while gradually increasing the speed from Speed 1 to 8.
- 4** Unplug the product from the power socket, and rinse the Blender Jug, Lid and Cap with water.

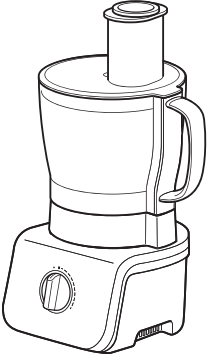
ABOUT DISCOLOURATION OF PLASTIC PARTS

The rubber parts of the silicon seal or the plastic parts of jug, lid, and blades may change colour due to the adherence of pigments from foods such as carrot, pumpkin, and leafy vegetables. The staining can not be completely removed with the use of a sponge or dishwashing liquid, but will not affect the safety of the product. Staining can be minimised with the immediate cleaning of parts after use.


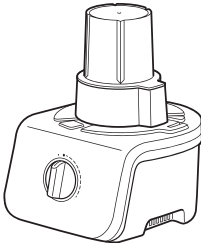
WHAT YOU CAN DO WITH THIS PRODUCT

The Ferrano KitchenExpress is a composite food processing device that combines the functions of a dicer, grinder, mixer, shredder, grater, and juicer into one device. The table below shows the 11 functions offered by the appliance and the parts to be used for each function.

Method of Food Preparation	Page	Main Parts to be Used	
Dicing To cut vegetables into fine pieces To mince meat	14		Knife Blade
Kneading To make dough	14		Dough Blade
Whipping To whip cream To make meringue	14		Whipping Blade
To slice vegetables	18		Adjustable Blade Disc
To shred vegetables			Shredding Disc (reversible)
Julienning To cut vegetables into thin strips	18		Vegetable Stick/ Julienne Disc
Grating To grate carrots, radish, cheese	18		Grating Disc
Juicing To squeeze or blend fruit and extract juice	22		Citrus Blade
			Juice Blade



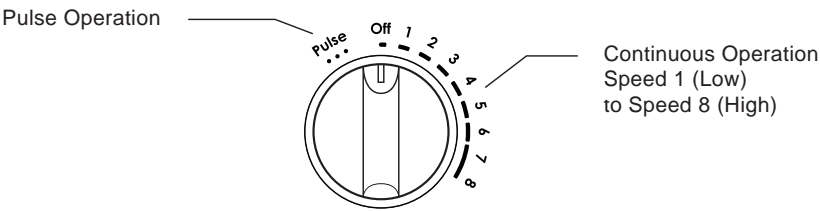
WHAT YOU CAN DO WITH THIS PRODUCT

Method of Food Preparation	Page	Main Parts to be Used
Blending To make mixed juices, soup and crushed ice	30	
Grinding To grind beans, seeds and nuts	33	
Crushing To make powder of dried ingredients		

HOW TO USE

SPEED DIAL

The appliance is operated by turning the power dial to the left or right of the Off marking. To turn it off, turn the dial back to the Off marking.

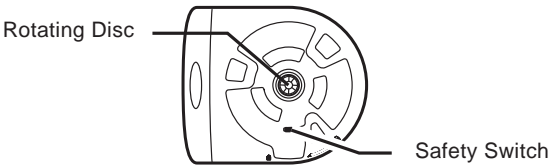


Continuous Operation (Speed can be adjusted during operation)	Turn the dial to the right to start continuous operation. Depending on the recipe and ingredients used, rotation speed can be increased or reduced as required while the product is in operation.
Pulse Operation	Turn the dial to the left to start pulse operation. If dial is released during operation, it will return to the Off position and operation will stop. This is useful when preparing ingredients that require frequent checking.

SAFETY SWITCH

When the jug/cup and lid are attached correctly to the main body, the safety switch located on the main body will be depressed.

To start operation, plug the power cord into the socket and turn the dial.



Do not push the safety switch. The disc may start rotating if the power dial is engaged by accident while the main body is plugged into the power socket.

THERMAL MOTOR PROTECTION

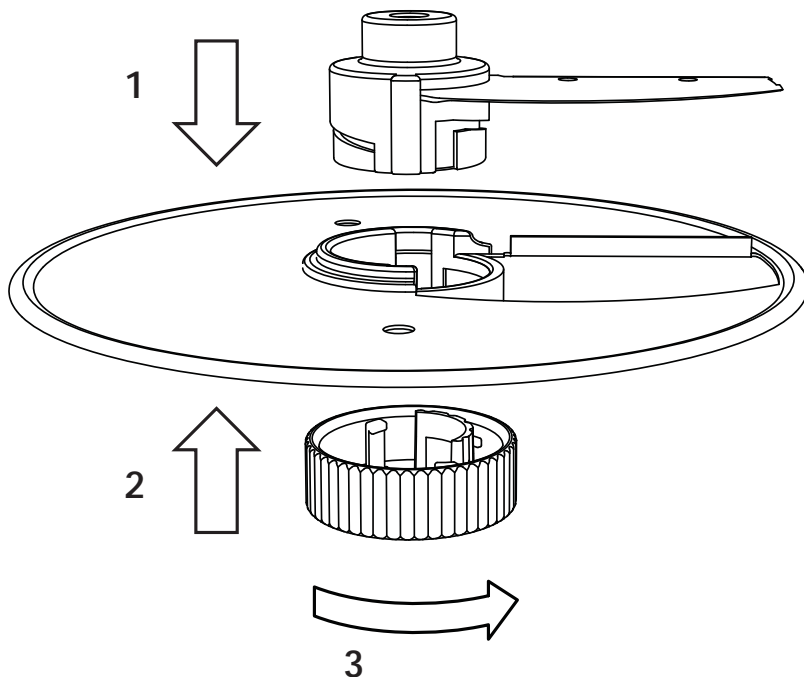
The KitchenExpress is equipped with a Thermal Motor Protection device, which protects the motor from overheating during prolonged or heavy use. If your KitchenExpress shuts down after running for a long time or when you are preparing a large amount of food, return the Speed Dial to the Off position and unplug the base unit. You should be able to resume use of the appliance after five minutes.

If the base unit does not start up, consult the Troubleshooting section on page 50.

HOW TO USE

ADJUSTABLE BLADE DISC

- Before you start using the slicing process, be sure to assemble the adjustable blade disc as shown below.
- Adjust the height of the adjustable blade disc according to your desired thickness.



ASSEMBLY

1. Insert blade holder into the centre of the disc.
2. Line up the icons on the disc and adjustment knob, then slide the knob over the bottom of the disc to secure the parts.
3. Rotate the Adjustment Knob. The first click locks the parts together, while subsequent clicks adjust the height of the blade to the thickness required.



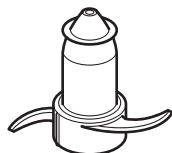
CAUTION

- Be careful when you handle the adjustable blade disc. It has a very sharp cutting edge.
- Never use this disc to process hard ingredients, such as ice cubes.
- Do not exert too much pressure on the pusher when you press ingredients into the feed tube.
- Make sure that the cutting edge of the blade does not come into contact with hard objects. This may cause the blade to become blunt or damaged.

HOW TO USE

CHOPPING/KNEADING/WHIPPING

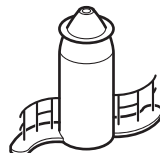
Three types of blades are provided for chopping, kneading and whipping. These can be used for fine chopping vegetables, mincing meat, kneading dough and whipping cream.



Knife Blade
(chopping)



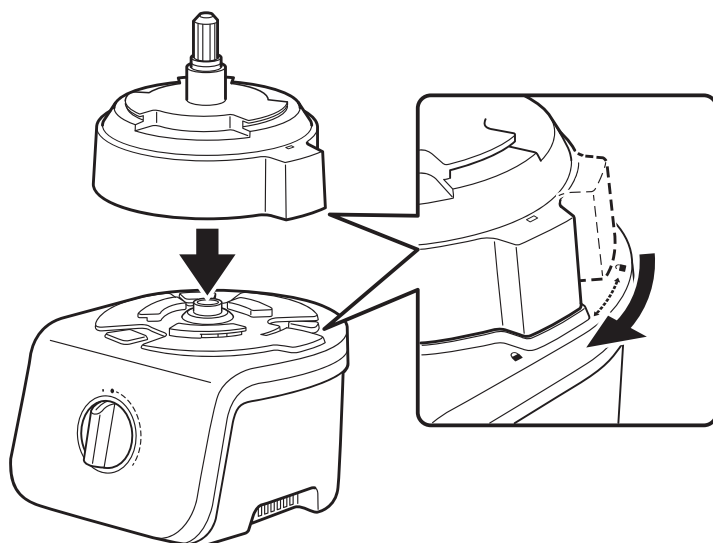
Dough Blade
(kneading)



Whipping Blade
(whipping)

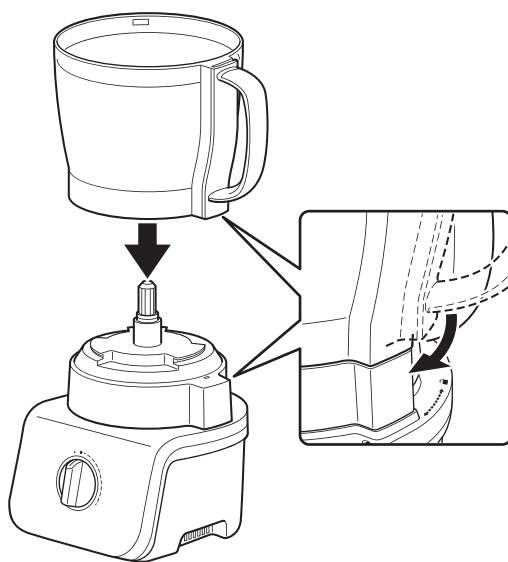
INSTALLATION STEPS

1

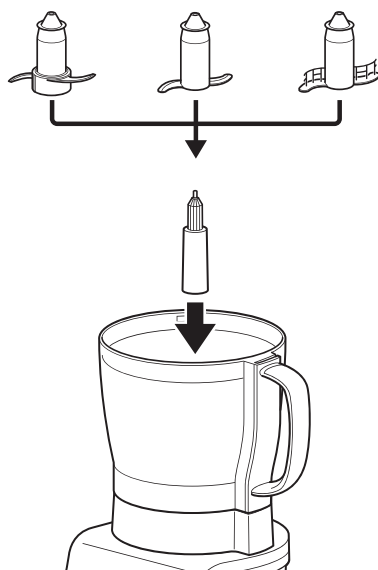


HOW TO USE

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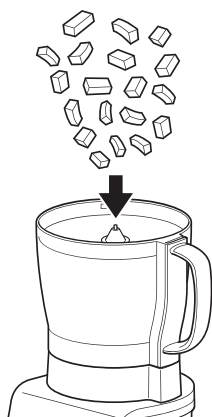


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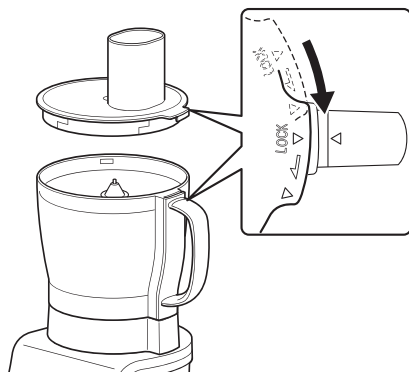


HOW TO USE

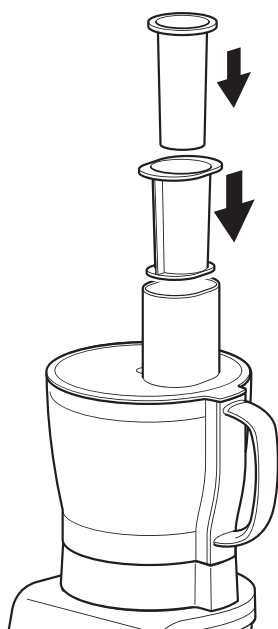
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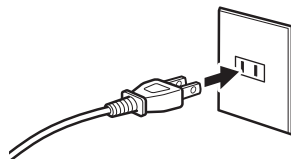
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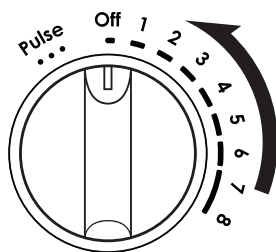


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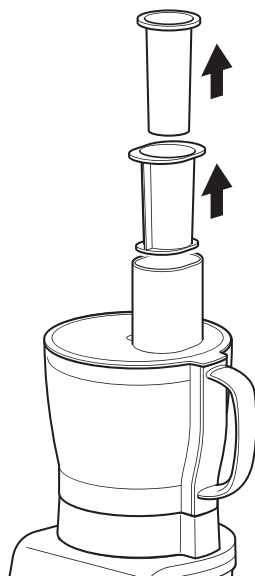


HOW TO USE

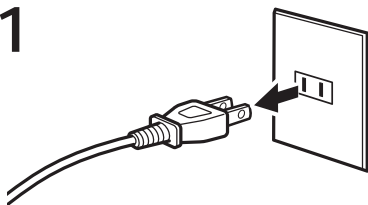
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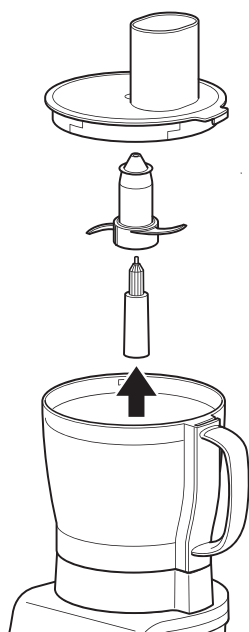
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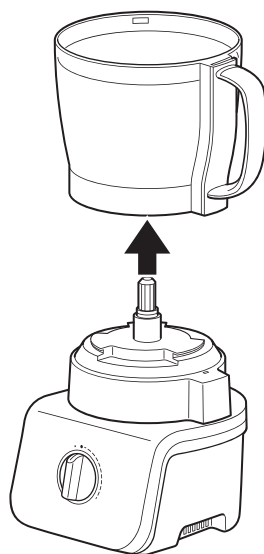
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12



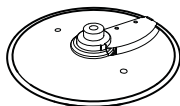
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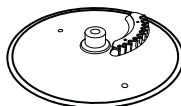
HOW TO USE

SLICING/SHREDDING/GRATING

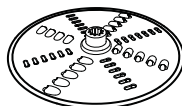
Four types of discs are provided for slicing, julienning, shredding, and grating. These can be used for preparing ingredients, e.g. vegetable sticks, shredding carrot, and grating cheese.



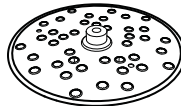
Adjustable
Blade Disc



Vegetable Stick/
Julienne Disc



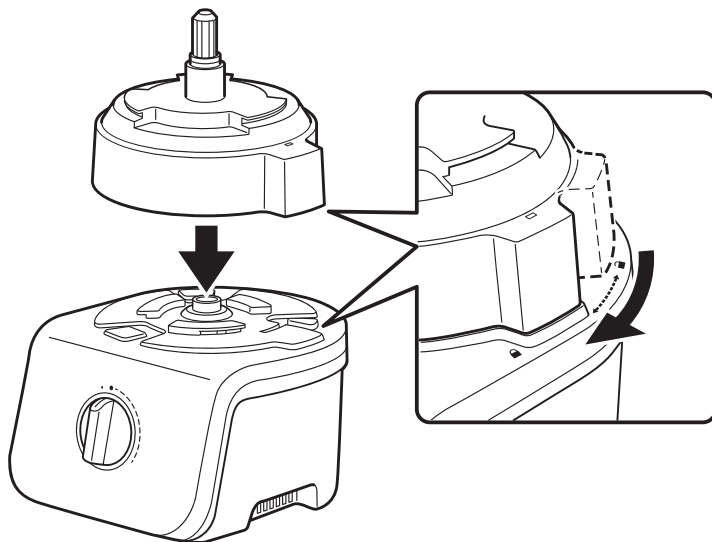
Shredding Disc
(reversible)



Grating Disc

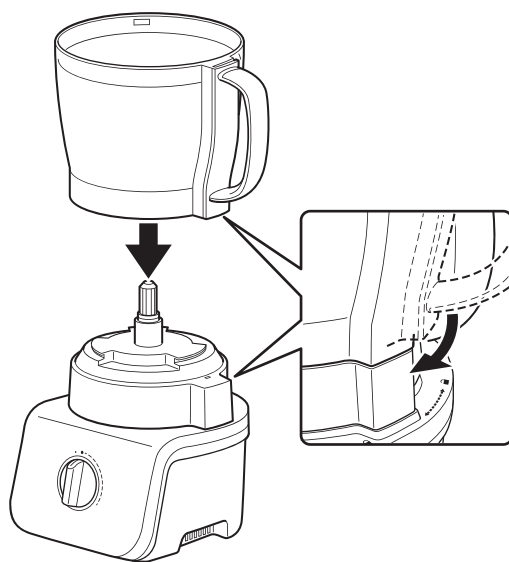
INSTALLATION STEPS

1

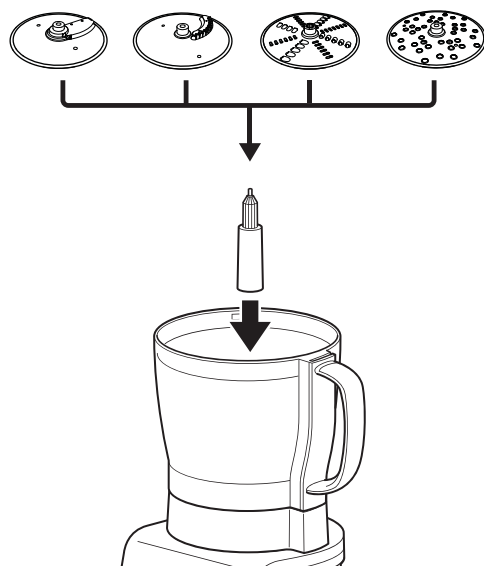


HOW TO USE

2

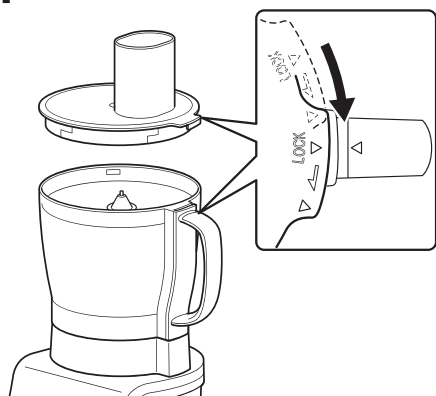


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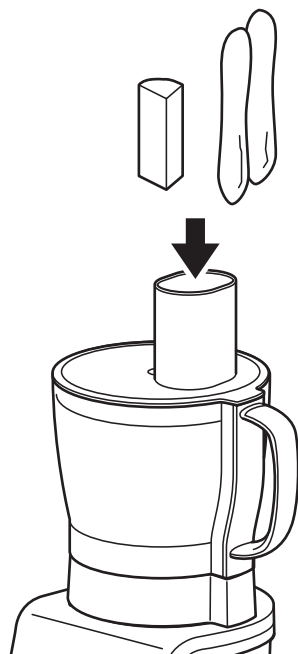


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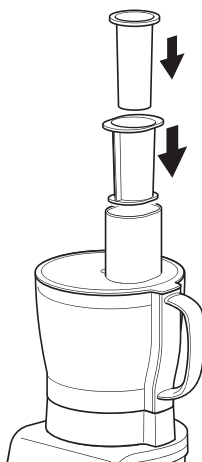
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5



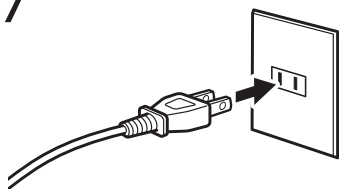
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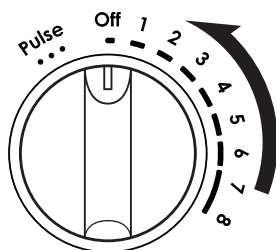


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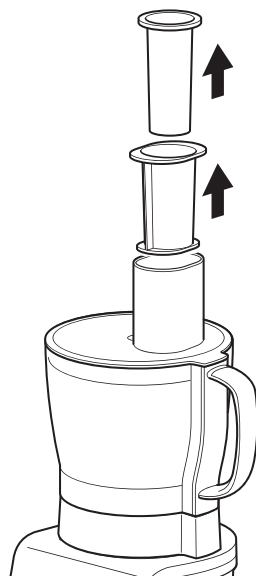


HOW TO USE

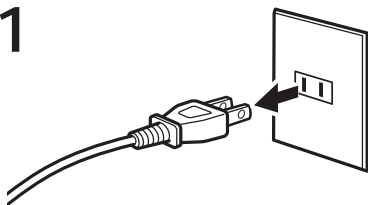
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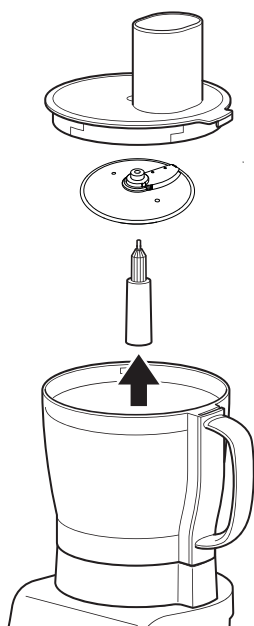
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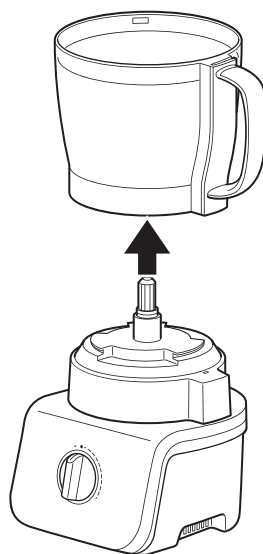
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12



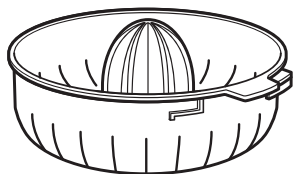
13



HOW TO USE

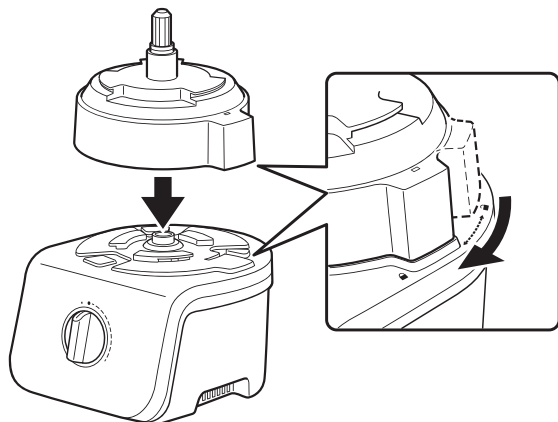
JUICING

Two types of blades are used for juicing fruits and vegetables. The Citrus Blade and Filter are used with citrus fruits such as lemon and orange. The Juicer Filter and Cup are used with vegetables and other types of fruit such as carrots and apples.

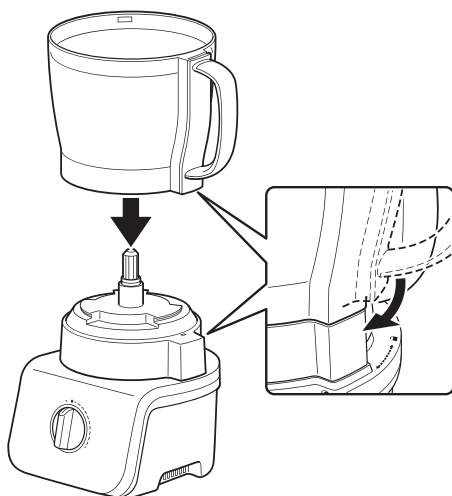


Citrus Blade and Citrus Filter
(Citrus fruits)

1

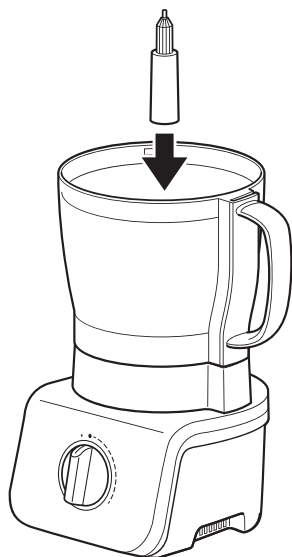


2

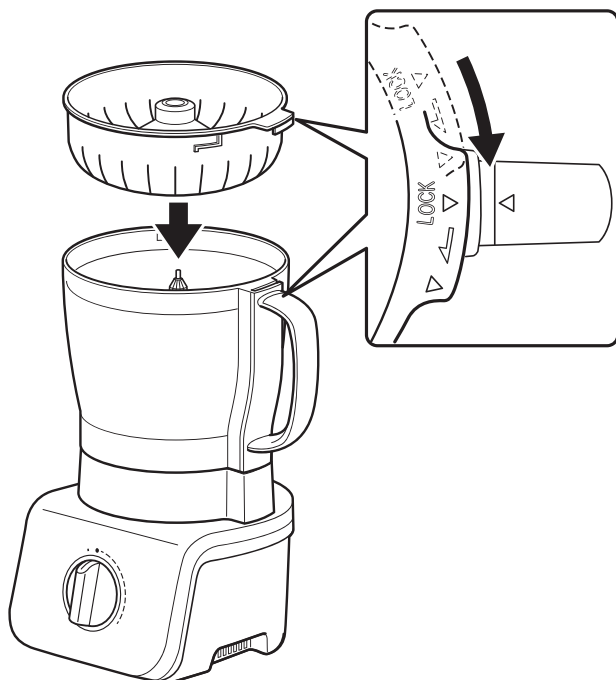


HOW TO USE

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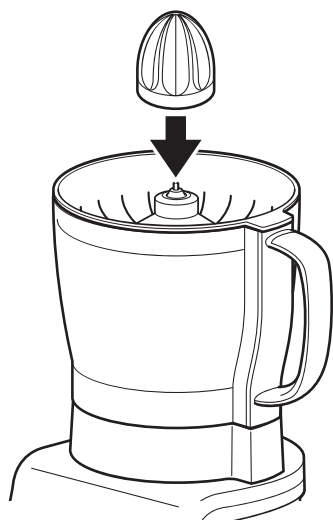


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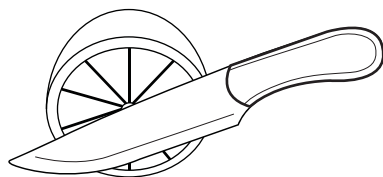


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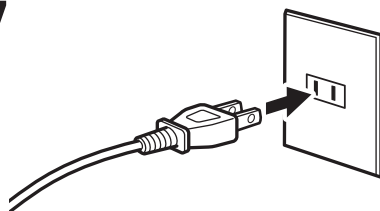
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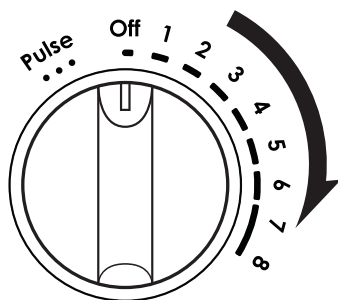
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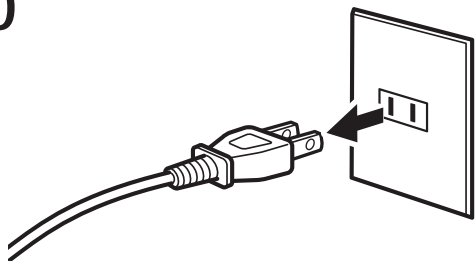


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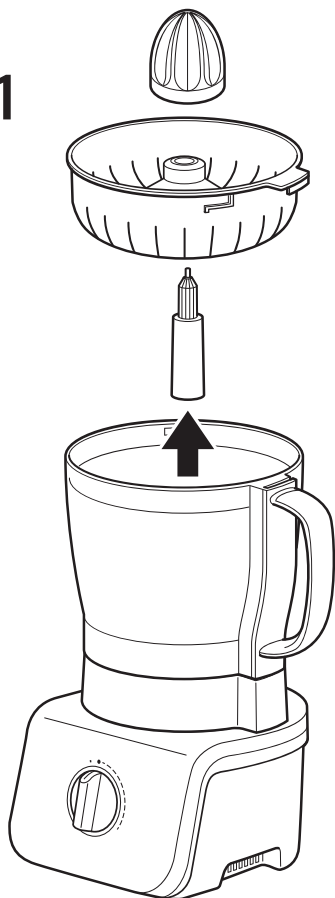


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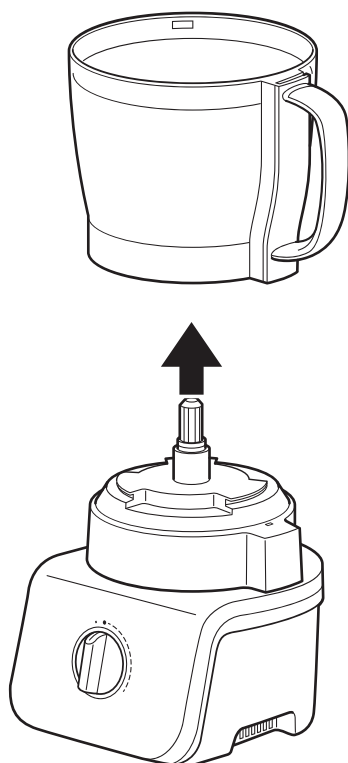
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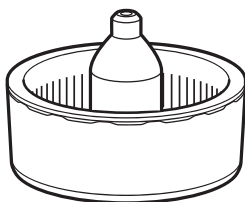
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HOW TO USE

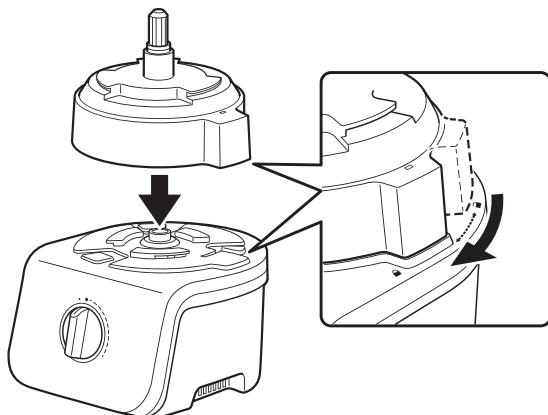
JUICING

For vegetables and non-citrus fruits.

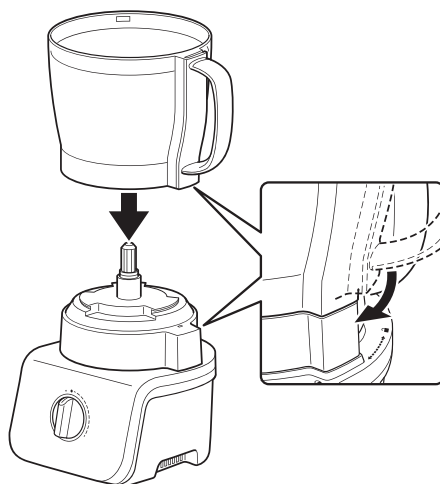


Juicer Filter and Juicer Cup
(Vegetables and fruits other than citrus fruits)

1

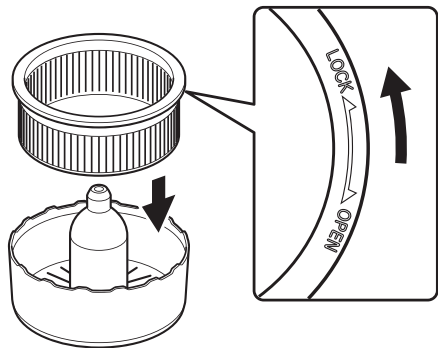


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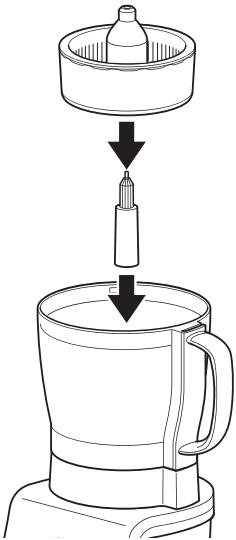


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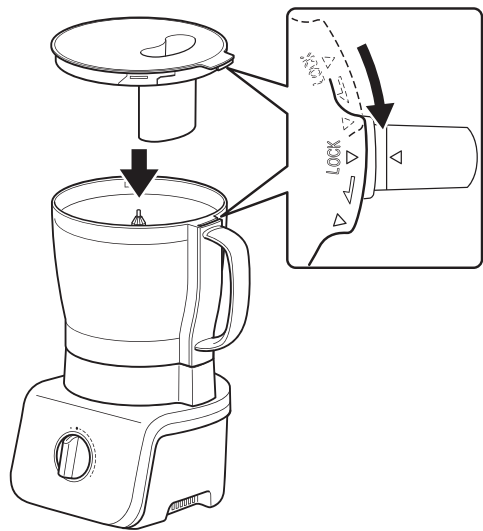
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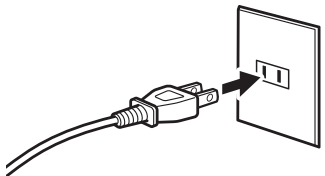
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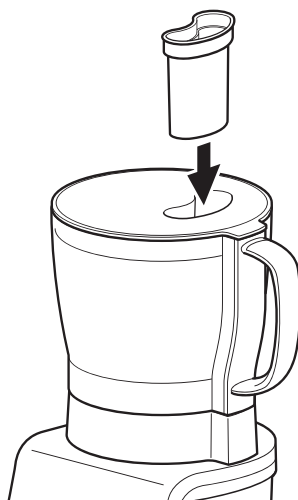


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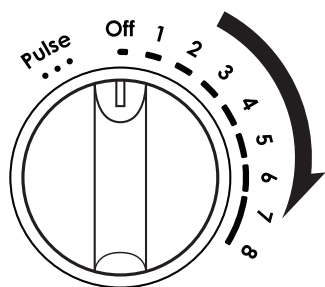
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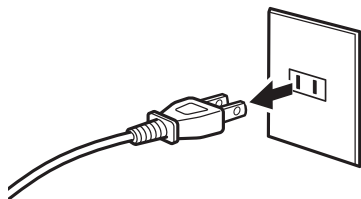


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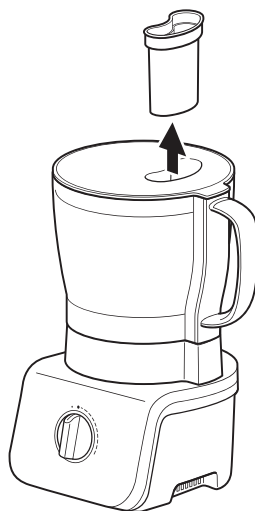


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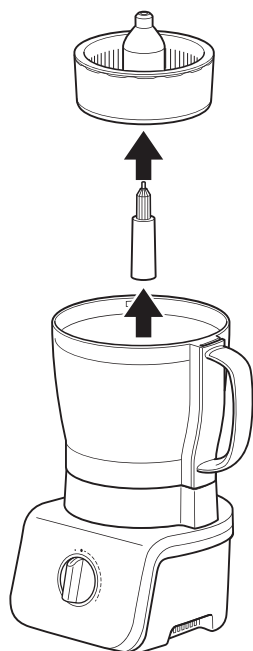
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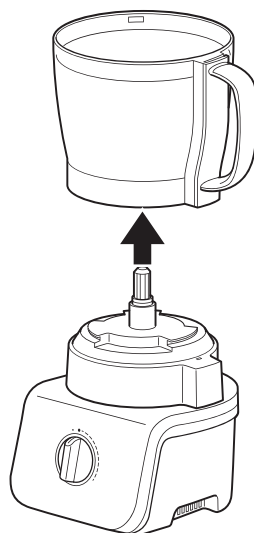
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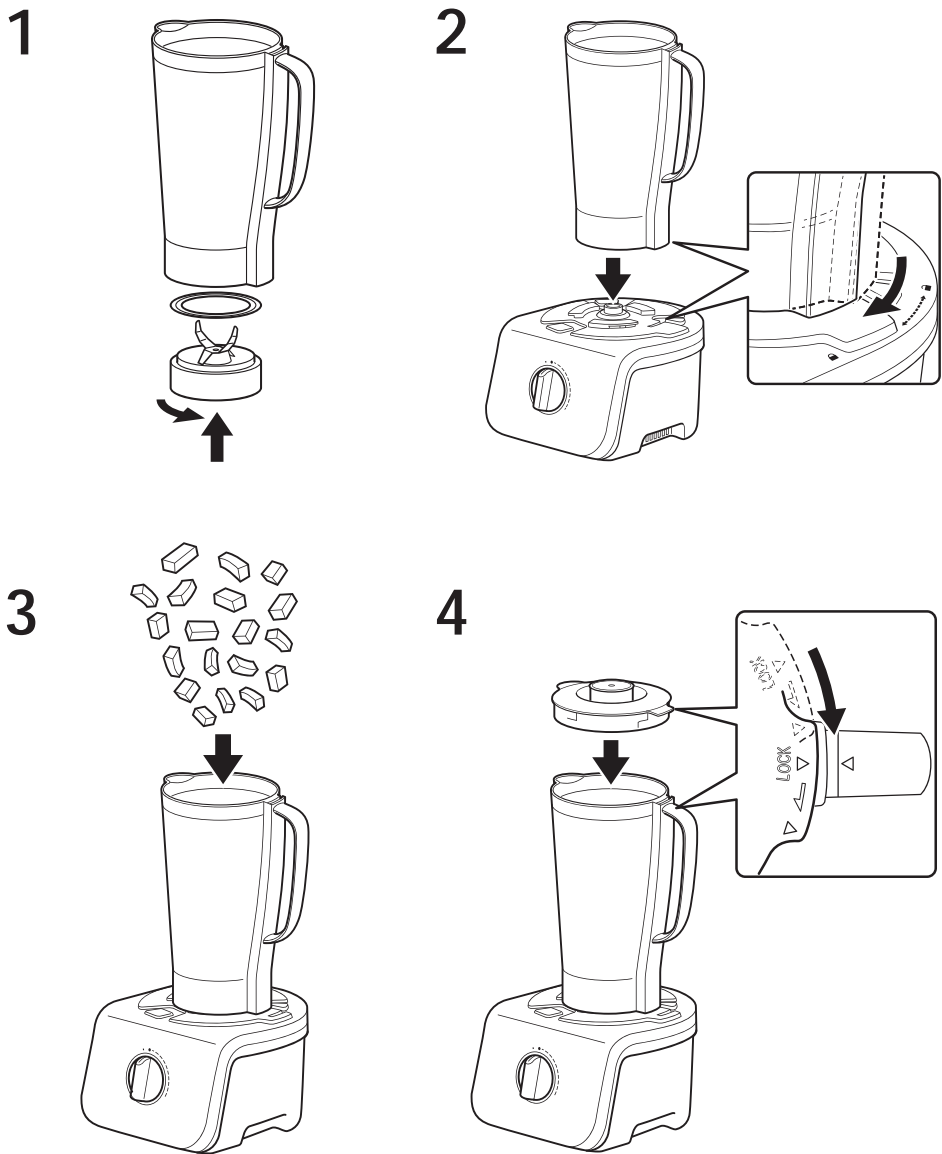
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HOW TO USE

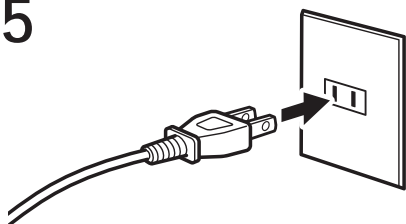
BLENDING

The Blender Jug and Blender Base are used in mixing fruit and vegetables into juices.

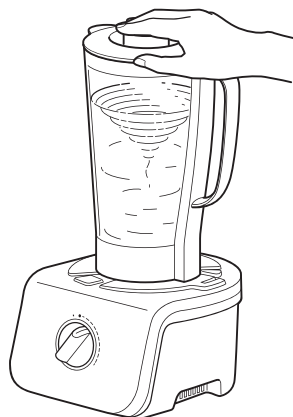


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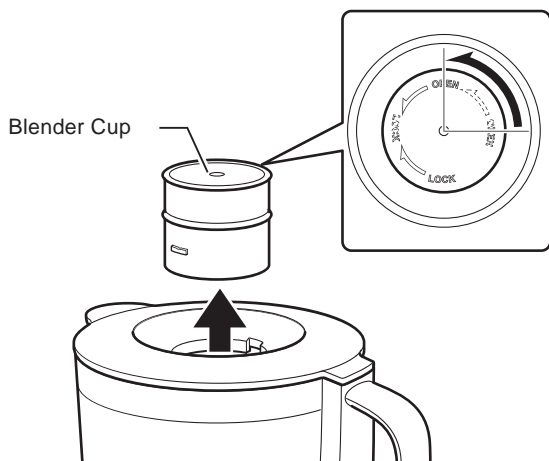
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7



MEMO

1 The appliance will stop if blender lid is removed during operation.

2 While blending, follow the sequence below to move material in the blender using the tamper:

- Stop operation and remove the Blender Cup.
- Push the tamper until it touches the material (the tamper has a safety guard attached, and will not touch the blade even when fully inserted).
- Restart operation from low speed (Speed 1~2)
- Push the material with tamper.

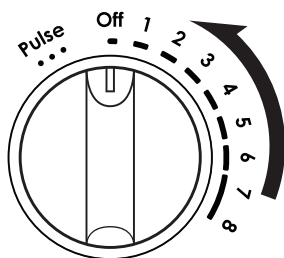


CAUTION

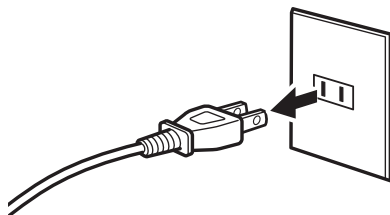
Pushing material in the blender with the tamper too vigorously might activate the motor protection function (see pg12).

HOW TO USE

8



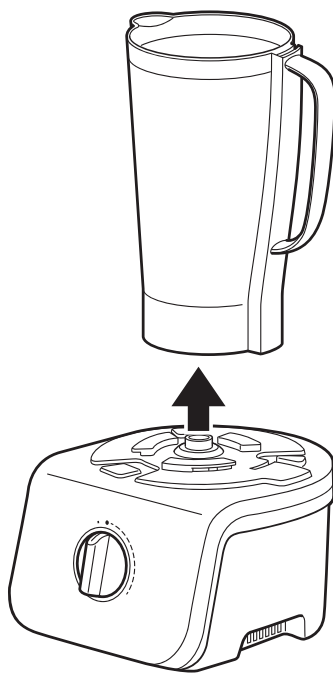
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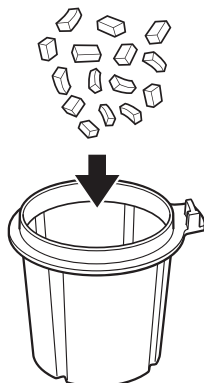


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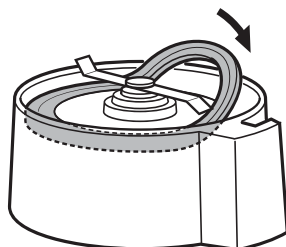
GRINDING/CRUSHING

The Grinder Base and Grinder Cup are used to grind and crush hard ingredients such as coffee beans into powder form.

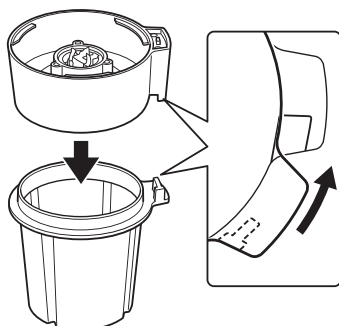
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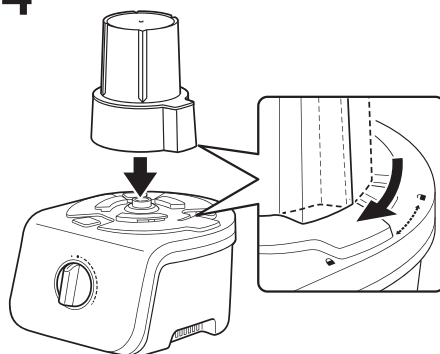
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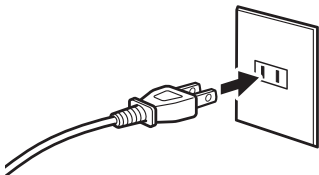
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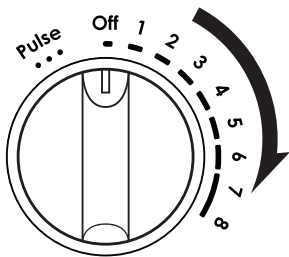
Please note that milling hard ingredients like spices, nuts, sugar, coffee, grains, etc. will cause scratching and clouding to the inside surfaces of the Grinder Cup. This is a cosmetic result from milling these kinds of ingredients, and does not affect the performance of the Grinder Cup.

HOW TO USE

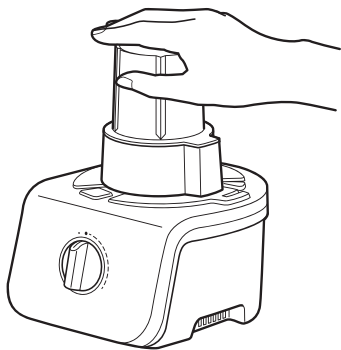
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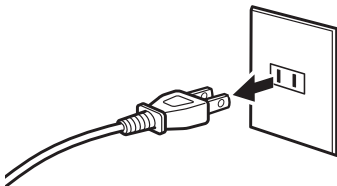
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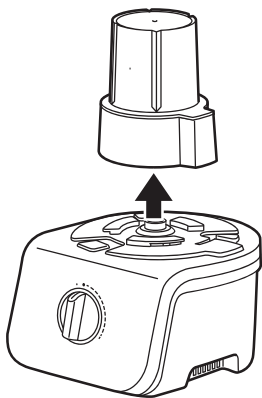
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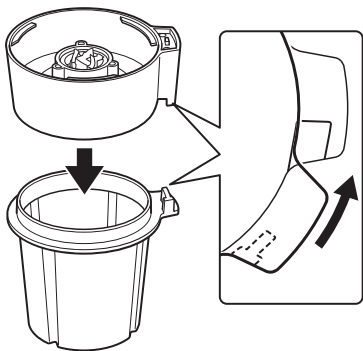
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RECOMMENDED PROCESSING SPEEDS & TIMES




MEMO

- Cut solid ingredients into small pieces for finer processing.
- Processing time will vary according to the quantity and state of the ingredients being processed.
- Use a spatula to scrape the processed material off the sides of the Food Processor Jug and move it back to the centre.

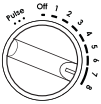
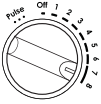
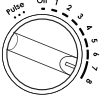
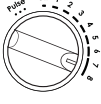
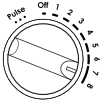
CHOPPING/MASHING/MINCING



Use Knife Blade

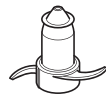
Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Chopping	Onion	100g - 600g	 • For 100g Speed 4-5 for 10-15 secs For 600g Speed 4-5 for 20-30 secs	- Cut onion into 4-6 equal comb-shaped pieces before processing. - If lower speeds are used, the onion pieces may get stuck on the blade and not get chopped up.
	Carrot	100g - 600g	 • For 100g Speed 4-5 for 20-30 secs • For 600g Speed 4-5 for 30-45 secs	Cut carrot into equally sized small pieces before processing.
	Parsley	10g - 50g	 • For 10g Speed 7-8 for 30-60 secs • For 50g Speed 7-8 for 60-90 secs	Remove thick stems before processing.

RECOMMENDED PROCESSING SPEEDS & TIMES





Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Mashing	White Fish	100g - 600g	 <ul style="list-style-type: none"> • For 100g Speed 7-8 for 10-15 secs • For 600g Speed 7-8 for 45-90 secs 	Remove the skin before processing.
	Lobster	100g - 600g	 <ul style="list-style-type: none"> • For 100g Speed 7-8 for 15-20 secs • For 600g Speed 7-8 for 45-90 secs 	Remove the shell before processing.
	Cuttlefish	100g - 400g	 <ul style="list-style-type: none"> • For 100g Speed 7-8 for 30-60 secs • For 400g Speed 7-8 for 60-120 secs 	Remove the skin and tentacles. Cut into 2cm wide strips before processing.
Mincing	Beef or Pork	100g - 600g	 <ul style="list-style-type: none"> • For 100g Speed 7-8 for 15-20 secs • For 600g Speed 7-8 for 60-90 secs 	Use chopped chunks or leftover pieces of meat. Ensure all bones have been removed before processing.
	Chicken	100g - 600g	 <ul style="list-style-type: none"> • For 100g Speed 7-8 for 15-20 secs • For 600g Speed 7-8 for 30-60 secs 	Remove skin and bones, and cut into small pieces before processing.

RECOMMENDED PROCESSING SPEEDS & TIMES

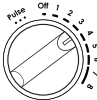
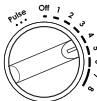
MAKING PASTE (GRINDING)



Use Knife Blade

Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Making paste (Grinding)	Roasted Sesame Seeds	100g - 500g	 <ul style="list-style-type: none">• For 100g Speed 7-8 for 45-90 secs• For 500g Speed 7-8 for 60-120 secs	Adjust the processing time according to the fineness desired.
	Boiled Spinach	150g - 500g	 <ul style="list-style-type: none">• For 150g Speed 3-4 for 60-90 secs  <ul style="list-style-type: none">• For 500g Speed 4-5 for 90-120 secs	Boil spinach and cut into 2-3cm long pieces before processing.
	Boiled Pumpkin	100g - 500g	 <ul style="list-style-type: none">• For 100g Speed 3-4 for 15-20 secs• For 500g Speed 3-4 for 30-45 secs	Cut pumpkin into chunks before processing.

RECOMMENDED PROCESSING SPEEDS & TIMES

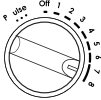
Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Making paste (Grinding)	Frozen Fruits	300g - 600g	 <ul style="list-style-type: none">• For 300g Speed 3-4 for 60-90 secs• For 600g Speed 3-4 for 90-120 secs	<ul style="list-style-type: none">- For bulkier ingredients such as pineapple, hold Grinder Cup and Body firmly to prevent the appliance from moving around while in operation.- Frozen food products may stick to the walls and base of the Cup during grinding. Use a spatula to move the material to the centre of the Grinder Cup occasionally to ensure it is evenly ground.- To make preparation easier, partially defrost ingredients in advance, or add supplementary ingredients such as water, milk or yoghurt.
	Kiwi	100g - 600g	 <ul style="list-style-type: none">• For 100g Speed 4-5 for 15-20 secs• For 600g Speed 4-5 for 20-30 secs	Remove skin and cut into half before processing.

RECOMMENDED PROCESSING SPEEDS & TIMES

MAKING DOUGH

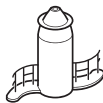


Use Dough Blade

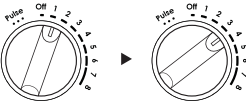
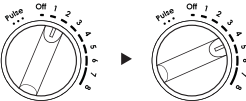
Preparation Method	Ingredient	Amount	Recommended processing speed & time	Remarks
Making Dough	Wheat Flour	250g - 2 cups	 Speed 7-8 for 45 - 90 secs	<ul style="list-style-type: none">- The amount of water needed varies with the temperature of the ingredients, and the temperature and humidity of the room. Adjust the amount of water according to the conditions during preparation.- Hold the Jug and Main Body firmly to prevent the appliance from moving during preparation.
	Butter	30g - 2 tablespoons		
	Water / Milk	110 - 150ml		
	Dry Yeast	4g - 1 teaspoon		
	Sugar	30g - 2 tablespoons		
	Beaten Egg	25g - half a large egg		
	Salt	3g - half a teaspoon		

RECOMMENDED PROCESSING SPEEDS & TIMES

MAKING WHIPPED CREAM/MERINGUE



Use Whipping Blade


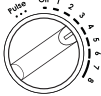
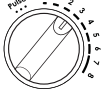

Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Making Whipped Cream	Fresh Cream	600ml	 Mix sugar and fresh cream, gradually increasing the speed from 1 to 3-4, and run it until whipped cream consistency is achieved. <ul style="list-style-type: none">• For dairy milk Speed 3-4 for 120-150 secs• For non-dairy milk Speed 3-4 for 180-200 secs	<ul style="list-style-type: none">• Please adjust the time of whipping according to your use and preference.
	Sugar	55g		
Making Meringue	Egg White	170g	 Beat only egg white for 60 seconds by gradually increasing speed from 1 to 4-5. Reduce the speed to 1, add sugar at 90 sec intervals before increasing speed again. Repeat until sugar is fully added and mixture becomes stiff.	<ul style="list-style-type: none">• Please adjust the time of whipping according to your use and preference.• In advance, make sure that the Food Processor Jug and the Whipping Blade are free of moisture, oil or dirt, as this would make it difficult for the foam to form.
	Sugar	70g		

RECOMMENDED PROCESSING SPEEDS & TIMES

SLICING/SHREDDING

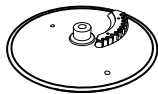


Use Adjustable Blade Disc / Shredding Disc Reversible (Large/Small)


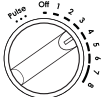

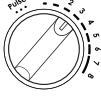
Preparation Method	Ingredient	Max Quantity	Recommended processing speed & time	Remarks
Adjustable Blade Disc Step 1 to 3	Cucumber	600g	 • Speed 2-3	
Adjustable Blade Disc Step 4 to 5	Potato	5 to 6 pieces (600g)	 • Speed 3-4	
Shredding Disc Small Size	Carrot	4 pieces (600g)	 • Speed 2-3	
Shredding Disc Large Size	Burdock	600g	 • Speed 2-3	

RECOMMENDED PROCESSING SPEEDS & TIMES

JULIENNING



Use Vegetable Stick/Julienne Disc




Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Slicing	Cucumber	600g	 • Speed 2-3	
Slicing	Potato (French Fries)	5 to 6 pieces (600g)	 • Speed 3-4	
Slicing	Carrot	4 pieces (600g)	 • Speed 2-3	
Slicing	Apple	600g	 • Speed 2-3	

RECOMMENDED PROCESSING SPEEDS & TIMES

GRATING/SHAVING



Use Grating Disc


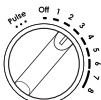
Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Grating	Radish	1500g	 • Speed 3-4	Use pulse function for grating radish as the ingredient may stick to the grating disc and cause it to wobble. Leftover chunks can be removed and grated further.
Grating	Yam	1500g	 • Speed 4-5	Use pulse function for grating yam as the ingredient may stick to the grating disc and cause it to wobble. Leftover chunks can be removed and grated further.
Cutting	Cheese	600g	 • Speed 2-3	Cut into strips of 2-3cm wide before processing.

RECOMMENDED PROCESSING SPEEDS & TIMES

JUICING CITRUS FRUITS

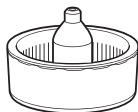


Use Citrus Blade and Citrus Filter

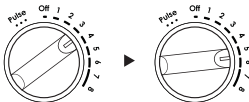
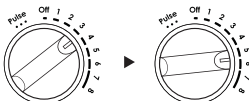
Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Juicing	Orange	Several oranges, cut in half (Juice amount will vary depending on size and type of orange).	 • Speed 2-3	<ul style="list-style-type: none">- Pressing the orange onto the citrus blade too hard may cause some of the orange skin to be mixed into the juice, causing it to taste bitter.- Juice might splash at higher speeds.
Juicing	Grapefruit	Several grapefruits, cut in half (Juice amount will vary depending on size and type of grapefruit).	 • Speed 2-3	<ul style="list-style-type: none">- Pressing the grapefruit onto the citrus blade too hard may cause some of the grapefruit skin to be mixed into the juice, causing it to taste bitter.- Juice might splash at higher speeds.

RECOMMENDED PROCESSING SPEEDS & TIMES

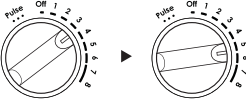
JUICING NON-CITRUS FRUITS OR VEGETABLES



Use Juicer Blade

Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Juicing	Apple	3 to 4 Pieces	 <p>Start at speed 3 or 4. Hold the Juicer Lid and increase to speed 5 to 6 for a few seconds to complete juicing as required.</p>	<ul style="list-style-type: none">- Remove core and cut into four wedges before processing.- The appliance may vibrate when there is a large amount of accumulated fibre.- Stabilise the machine by pushing down on the lid.
	Orange	3 to 4 Pieces	 <p>Start at speed 3 or 4. Hold the Juicer Lid and increase to speed 5 to 6 for a few seconds to complete juicing as required.</p> <p>Alternatively, the Juice Blade can extract extra juice from the pulp made with the Citrus Blade. Insert the pulp and operate at speed 5 or 6 for a few seconds.</p>	<ul style="list-style-type: none">- Remove skin, and seeds if possible, and cut into four wedges before processing.- The appliance may vibrate when there is a large amount of accumulated fibre.- Stabilise the machine by pushing down on the lid.

RECOMMENDED PROCESSING SPEEDS & TIMES

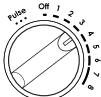
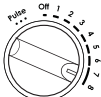
Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Juicing	Carrot	3 to 4 Pieces	<div></div> <p>Start at speed 3 or 4. Hold the Juicer Lid and increase to speed 5 to 6 for a few seconds to complete juicing as required.</p>	<ul style="list-style-type: none">- Cut carrot into 1cm-wide strips before juicing.- The appliance may vibrate when there is a large amount of accumulated fibre.- Stabilise the machine by pushing down on the lid.

RECOMMENDED PROCESSING SPEEDS & TIMES

BLENDING JUICES & MILKSHAKES

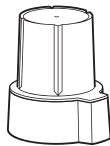


Use Blender Blade and Blender Jug

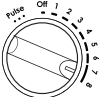
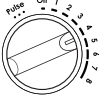
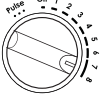
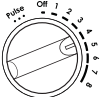
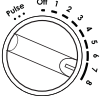
Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Juicing	Citrus fruits/ tomato	Citrus fruits/ tomato 700g + 300 - 500ml water	 • Speed 3-4 for 30 - 45 secs	<ul style="list-style-type: none">- Remove the skin and seeds of citrus fruits and cut into four equal pieces.- Cut tomato into four equal pieces without removing skin or seeds.- Adjust the quantity of fruits, vegetables, and water to your use and preference.
Blending Fruit and Milk	Vegeta- bles, fruits, frozen fruits, water, milk	Fruits/ vegetables 500 - 700g + 300 - 500ml water/milk	 • Speed 7-8 for 45 - 60 secs	<ul style="list-style-type: none">- Adjust the quantity of fruits, vegetables, and water to your use and preference.

RECOMMENDED PROCESSING SPEEDS & TIMES

GRINDING/CRUSHING



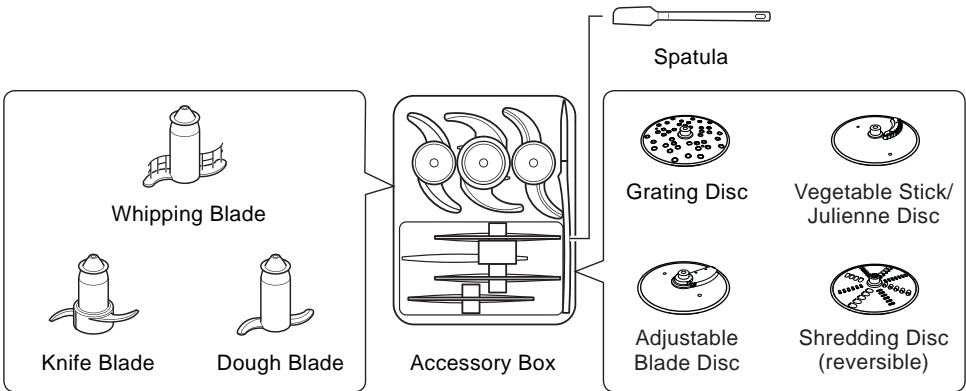
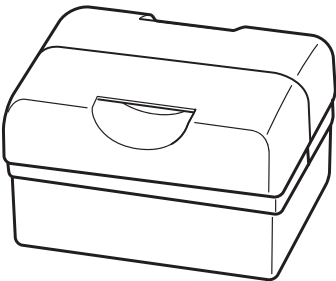
Use Grinder Base and Grinder Cup

Preparation Method	Ingredient	Min-Max Quantity	Recommended processing speed & time	Remarks
Grinding	Coffee Beans	Standard quantity 100g	 • Speed 7-8 for 20-30 secs	
Crushing	Almonds	10g - 180g	 • For 10g Speed 4-5 for 10-15 secs  • For 180g Speed 7-8 for 20-30 secs	
	Dried Sardines	10g - 60g	 • For 10g Speed 4-5 for 10-15 secs  • For 60g Speed 7-8 for 15-20 secs	- Remove heads and guts before processing.

STORING BLADE/DISC SET

ACCESSORY BOX

The appliance set includes an optional accessory storage box. Store appliance parts in their respective compartments after use.

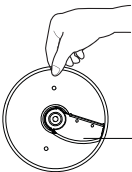


The appliance set comprises the standard accessories shown above.



CAUTION

- When storing discs, hold edge of disc and avoid touching the blade, as shown below.
- Store disc with slicing blade facing downwards to avoid injury when removing from storage box.



Hold and store with sharp edge down.

- Ensure appliance parts are dry after washing before storing. Metal parts may rust or develop an odour if stored when wet.
- Store out of reach of children.

TROUBLESHOOTING

Follow the appropriate troubleshooting measures listed in the table below. If you cannot find the solution to your problem, please contact Customer Support.

Condition	Part	Potential Causes	Measures
Operation does not start even after turning the speed dial.	Overall	Is the power supply plug plugged in?	Insert the power supply plug into a socket
		Was the appliance under heavy use a short while ago?	Under heavy load, the motor stops temporarily to avoid overheating. Unplug the base, wait for 5 minutes, then start again.
		Is the container overfilled?	Reduce the ingredient quantity.
		Is the ingredient quantity too much or too large in size?	Reduce the ingredient quantity or cut the ingredient into small pieces.
	Food Processor	Is the Food Processor Gear Box firmly attached to the Main Body?	Firmly attach the Food Processor Gear Box to the Main Body.
		Is the Food Processor Jug firmly attached to the Food Processor Gear Box?	Firmly attach the Food Processor Jug to the Food Processor Gear Box.
		Are the Food Processor Lid / Citrus Filter / Juicer Lid firmly attached to the Food Processor Jug?	Firmly attach the Food Processor Lid / Citrus Filter / Juicer Lid to the Food Processor Jug.
	Blender	Are the Blender Base and Blender Silicone Seal firmly attached to the Blender Jug?	Firmly attach the Blender Base and the Blender Silicone Seal to the Blender.
		Is the Blender Jug firmly attached to the Main Body?	Firmly attach the Blender Jug to the Main Body.
		Is the Blender Lid firmly attached to the Blender Jug?	Firmly attach the Blender Lid to the Blender Jug.
	Grinder	Are the Grinder Base and Grinder Silicone Seal firmly attached to the Grinder Cup?	Firmly attach the Grinder Base and Grinder Silicone Seal to the Grinder Cup.
		Is the Grinder Base firmly attached to the Main Body?	Firmly attach the Grinder Base to the Main Body.



TROUBLESHOOTING

Follow the appropriate troubleshooting measures listed in the table below. If you cannot find the solution to your problem, please contact Customer Support.

Condition	Part	Potential Causes	Measures
Appliance stops midway through operation	Overall	Does the material exceed the MAX scale of the Jug or Cup?	If there is too much material in the container, the motor stops temporarily to avoid overheating. Unplug the base, wait for 5 minutes, then start again.
Ingredients leak out	Overall	Does the quantity of ingredients in the Jug or Cup exceed the MAX marking?	Reduce the ingredient quantity in the Jug or Cup.
	Blender/Grinder	Are the Blender Base and Blender Silicone Seal firmly attached to the Blender Jug?	Firmly attach the Blender Base and the Blender Silicone Seal to the Blender Jug.
		Is the Blender Lid firmly attached to the Blender Jug?	Firmly attach the Blender Lid to the Blender Jug.
Blades/ Discs spin idle during operation	Overall	Is the amount of ingredient quantity too little?	Fill the Jug or Cup with more of the ingredients.
		Are there too many ingredients in the Jug or Cup? Are the ingredients too bulky?	Reduce the ingredient quantity or cut the ingredients into small pieces.
		Are there any ingredient parts that cannot be processed?	Remove the parts that cannot be processed.
Increased vibration during operation	Overall	Are there too many ingredients in the Jug or Cup? Are the ingredients too bulky?	Reduce the ingredient quantity or cut the ingredients into small pieces.
		Is the product placed on an unstable surface?	Place the product on a stable plain surface.
		Does the appliance shift around during operation?	Press down on the lid or appliance during operation.
	Juice Blade	Is there any accumulation of material on the blade?	Remove the accumulation from the blade.

SPECIFICATIONS

KitchenExpress FP32				
Configuration	Food Processor	Food Processor (Juicer Blade)	Blender	Grinder
Electrical Power Consumption	300W	200W	400W	300W
No. of Rotations (Maximum 'No Load' Speed)	1,500RPM	1,500RPM	16,000RPM	17,000RPM
Rated Capacity (Maximum Capacity)	3,000 ml	300 ml	1,500 ml	100 g
Size (Approx.)	Width	267 mm	267 mm	230 mm
	Depth	252 mm	252 mm	252 mm
	Height	464 mm	402 mm	428 mm
Weight	4.4 kg (Including Knife Blade)	4.5 kg (Including Juicer Blade and Juicer Filter)	3.6 kg	3.1 kg
Colours	Ferrano Red, Pearl White, Sparkling Black and Nickel Star			
Safety Lock	Yes			
Speed Dial	Variable speed from 1~8 + Pulse			
Voltage	AC 220-240 V, 50/60 Hz			
Power	1300 W			
Noise Level	< 78 dB			
Warranty	12 months			
Material	RoHS compliant			
Jug Material	BPA-free			
Power Cable Length	1.6 m			

 	<p>This marking indicates that this product should not be disposed off with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.</p>
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